

early shipments of Gravensteins this year were really not good for anything when they arrived in London. I saw the Mediana's cargo, and the apples were utterly useless. When the Gravensteins commenced to arrive in these bad steamers it corroborated the opinion that they entertained over there, that our Gravensteins were a failure. There are some Gravensteins that came out of the barrels which looked fairly well, but the flavor was gone. I firmly believe eight days is the proper time to deliver them: the high temperature in the ships' hold causes the apples to decay rapidly. To successfully ship soft apples we need a 15-knot service. Last spring apples brought fabulous

prices—as high as 32s. per barrel—from twenty-four to thirty-two shillings per barrel, I saw Fallwaters selling at thirty-two shillings, and Golden Russets at thirty-four shillings. There is no danger of Canada producing more apples than is demanded.

I was in Paris a month, and I took particular notice of our apples sent over there in cold storage for the Exposition, and I asked the man who had charge of that exhibit if there was any danger of our supply of apples exceeding the demand. He replied there was not. He said he could sell eight hundred thousand barrels in Germany alone if the quality was guaranteed.

## PRUNING OF FRUIT TREES.



**THE PEACH.**—This tree requires special pruning to keep in a compact and stocky form, as it tends to grow largely at the ends of the branches, and to produce few laterals on the main branches. While the trees are young, at least one-half of the last season's growth should be cut off during the latter part of the winter, varying the amount cut from different parts of the trees so as to produce a regularly formed head. As the trees grows older, this pruning reduces the number of fruit buds, and thus lessens the cost of thinning and improves their growth. It also often becomes necessary to cut back some of the main branches well into the centre of the tree to force a lateral growth of new wood, without which the long branches would soon break down when heavily loaded with fruit, or with foliage wet with rain in a high wind.

**THE PLUM AND CHERRY.**—The special pruning required by these two fruits is the heading in of strong leading shoots, while young, to cause a stocky and compact growth that can be easily cared for. Pinching the shoots while young will often accomplish the same end.

**THE GRAPE.**—The grape vine will stand more pruning without injury than any other fruit crop we grow, and, by the modern method of training, the whole vine is practically renewed every two years. The fruit is grown on the vigorous young wood of the last season's growth, and the more vigorous

and well ripened this wood is, the better will be the product. Pruning may be done at any time after the leaves fall up to March 1st. Summer pruning, or pinching is practiced to force the growth where desired, that is, into the fruiting canes and into the next season's fruit, and no surplus canes should be grown that must be cut and thrown away at the end of the season.

**RASPBERRY AND BLACKBERRY.**—The fruiting canes of these fruits should be cut out as soon as the crop has been harvested, that all growth may go into the new canes that are to produce fruit next season. Such new canes as are to be preserved for next season's fruiting should have the end taken off when they reach three feet in height, and all weak canes and those not needed to make a well-stocked field should be treated as weeds and be hoed or pulled up.

**CURRENTS AND GOOSEBERRIES.**—An annual pruning is generally given these fruits, cutting out all wood over three years old, keeping the bushes in a compact and stock condition that will hold the fruit up from the ground, where it will not be splattered by the soil during heavy rains, and leaving a limited amount of strong wood two or three years old, which produces larger fruit than will grow on old canes. All canes looking sickly, which generally indicates a borer in them, should be cut out and burned as soon as discovered.—*Prof. Maynard, in Massachusetts Experiment Station Report.*